COPY OF A LETTER

FROM

DUKE OF PORTLAND,

TO THE

LORD LIEUTENANT

OF THE COUNTY OF CHESTER,

AND OF

HIS LORDSHIP'S LETTER,

Directing the same to be laid before the Magistrates for the said County,

AT THEIR

GENERAL QUARTER SESSIONS, ON THE 14TH JAN. 180[illegible]

FOR THE

PURPOSE OF ALLEVIATING

THE DISTRESSES OF THE POOR,

FROM THE EFFECTS OF THE

LATE UNFAVOURABLE HARVEST,

BY THE SUBSTITUTION OF SOUP AND OTHER FOOD,

IN LIEU OF

BREAD CORN;

And Copy of several Suggestions

TRANSMITTED BY THE DUKE OF PORTLAND

TO THE

LORD LIEUTENANT,

ON THE SAME SUBJECT:

PRINTED PURSUANT TO AN ORDER MADE AT THE SAID QUARTER SESSIONS.

PRINTED BY J. FLETCHER, FOREGATE-STREET, CHESTER.

(COPY.)

Envil, Dec. 27th, 1799.

SIR,

INCLOSED I send you the copy of a letter and some papers, received yesterday from His Grace the Duke of Portland.

I desire you would take the first opportunity to transmit them to the magistrates of the county and town of Chester; and I hope such measures may be adopted as will give immediate effect to the endeavours of Government to relieve the distress occasioned by the present scarcity of Corn.

I am,
Sir,
Your obedient
Humble servant,
STAMFORD & WARRINGTON.

Charles Potts, Esq.

CIRCULAR. (COPY.)

Whiteball, 23d December, 1799.

MY LORD,

I have the honour to send your Lordship enclosed certain papers, containing accounts of the various means which have been taken in the metropolis, for the purpose of obviating the distress which the industrious poor are likely to suffer from the effects of the late unfavourable season, in raising the price of wheat and other grain; and I have to desire your Lordship to use your best endeavours to recommend to the magistrates, and all other persons, whose opinion and example may have influence in the county of Chester—the adoption of such of them as may be judged most expedient, or the introduction of any other that may be thought more suitable to the circumstances of that county.

Your Lordship will also give me leave to suggest to you how desirable it would be that the distribution of those voluntary charities which may arise from the benevolence with which the individuals of the county of Chester, as well as of the other parts of the kingdom, have always been found ready to relieve the necessitous part of the community, should be made in such a manner as to prevent, as much as possible, the consumption of bread corn, as it is only by a diminished consumption, aided by such supplies as may be imported from abroad, that any effectual and permanent relief can be expected in the interval to the next harvest; and with this view, the substitution, as far as possible, in lieu of bread, of such cheap and wholesome food as may be provided on the plans here stated, is particularly recommended to your attention. With the same view it seems very material, that whatever

whatever bread is consumed, should be of such sort as to avoid, as much as possible, the consumption of any unnecessary proportion of flour; for this reason, I take the liberty of reminding your Lordship, that by an Act of the 13th of the King, cap. 63, the Justices in Quarter Sessions are empowered to direct, that no finer bread shall be made than such as is called by the name of Standard Wheaten Bread, which is directed by the said Act to be made of the flour of wheat; which flour, without any mixture or division, shall be the whole produce of the grain, the bran or hull thereof only excepted, and which shall weigh $\frac{3}{4}$ parts of the weight of the wheat whereof it shall be made, whereas in the species of fine white bread, now usually consumed, not more than 36lb. of bread is produced from 60lb. of flour, the difference amounts to little less than one-fourth in the quantity of bread produced from the same quantity of flour; and on this account the enforcing the provisions of the Act generally appears so well adapted to meet the exigencies of the present moment, that I hope your Lordship will not omit taking the first opportunity of recommending it to the early consideration and attention of the magistrates and of persons of all descriptions within your county.

I am,

My Lord,

Your Lordship's

Most obedient,

Humble servant,

PORTLAND.

The Lord Lieutenant of the county of Chester.

Copy of an Order made at the General Quarter Sessions of the Peace, for the county of Chester, 14th Jan. 1800.

THE Duke of Portland's letter of the 23d December last, to the Lord Lieutenant of this county, and his Lordship's letter, desiring the same to be laid before the Magistrates, having been taken into consideration,

IT WAS RESOLVED, AND ORDERED BY THE COURT,

THAT the said letters, and the suggestions and other papers accompanying the same, shall be printed, and a sufficient number thereof dispersed through this county, and recommended to the attention of the magistrates and inhabitants of the county; and that the Magistrates be desired to affix the assize of bread in their respective hundreds and divisions, and to enforce, by all means in their power, the act 36 Geo. 3, c. 85, for the better regulation of Mills.

THAT the restriction mentioned in the Duke of Portland's letter, as to making bread of no finer quality than the standard wheaten bread, shall be enforced through the county, and that an order shall be now made for that purpose, with a notice to millers, mealmen, and bakers, of the penalties they will be subject to for the disobedience of such order, or of the directions contained in the act of 13 Geo. 3, c. 62, for better regulating the assize and making of bread.

THAT a set of standard weights and measures shall be provided by the treasurer of the county, and deposited at Northwich, as a central place, in order to be referred to, pursuant to the act of 35 Geo. 3, c. 102.

THAT inspectors of weights and measures shall be appointed in the different hundreds and divisions of the county, pursuant to the act of 37 Geo. 3, c. 143, and with such recompence or satisfaction for their trouble as the Justices shall, at their Quarter Sessions, appoint, pursuant to the said act of 35 Geo. 3, c. 102.

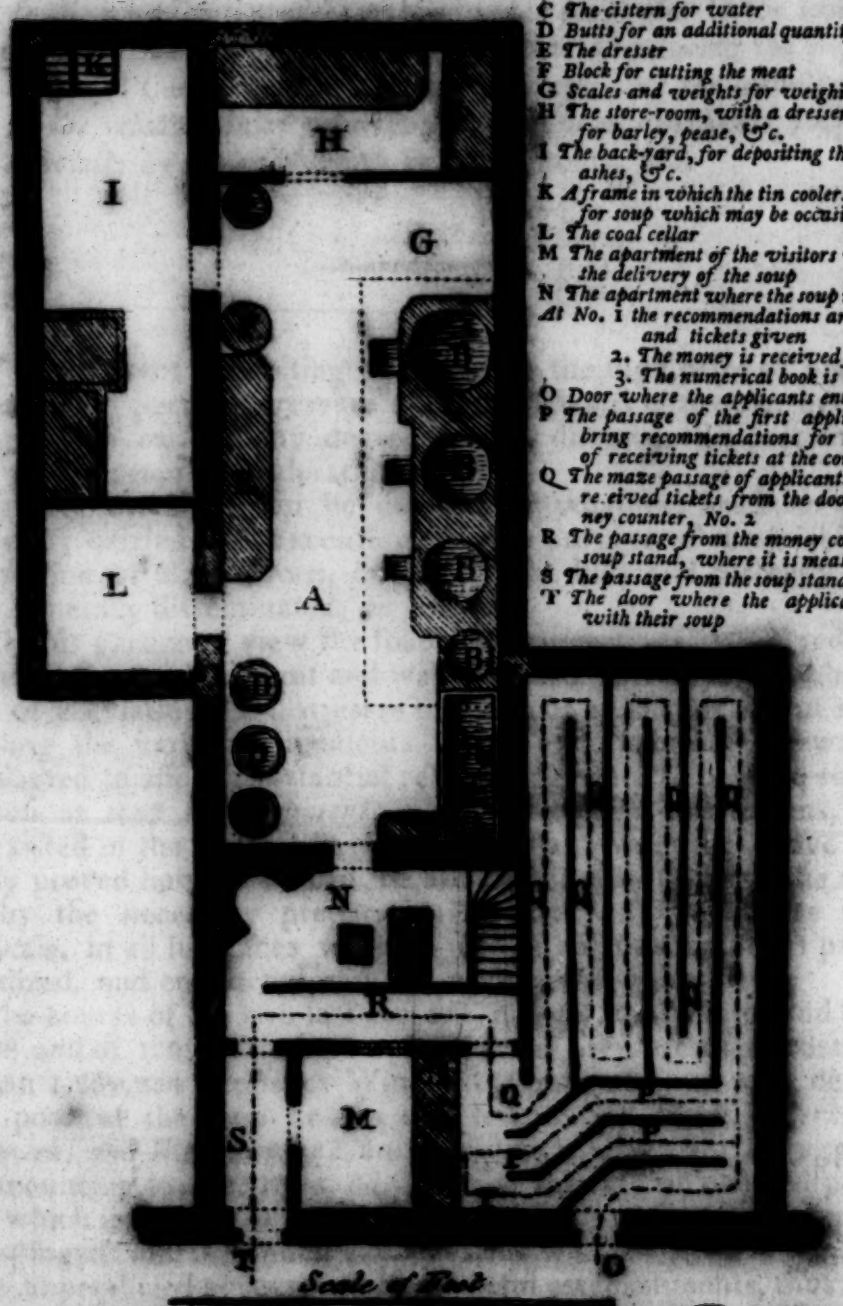
THAT an adjournment of the Sessions shall be held at the Castle of Chester, on Saturday the 1st of February, 1800, for the purpose of giving instructions, and fixing the recompence or compensation to be paid to the above-mentioned inspectors, for the hundreds of Broxton, Eddisbury, Nantwich, and Wirrall; and that a further adjournment shall be held at the George Inn, in Nether Knutsford, on Tuesday the 11th day of February next, for the like purpose, as to the inspectors for the hundreds of Bucklow, Macclesfield, and Northwich.

THAT it be recommended to the Magistrates, at the Privy Sessions in their respective hundreds and divisions, to call upon the inspectors for stated returns of their proceedings in the execution of their office.

THAT these resolutions shall be signed by the Deputy Clerk of the Peace, and published in the Chester papers.

CHARLES POTTS,
Deputy Clerk of the Peace.

A The kitchen where the soup is prepared
B The cast iron boilers
C The cistern for water
D Butts for an additional quantity of water
E The dresser
F Block for cutting the meat
G Scales and weights for weighing the meat
H The store-room, with a dresser and binns for barley, pease, &c.
I The back-yard, for depositing the bones, ashes, &c.
K A frame in which the tin coolers are placed for soup which may be occasionally left
L The coal cellar
M The apartment of the visitors who attend the delivery of the soup
N The apartment where the soup is delivered
At No. 1 the recommendations are received, and tickets given
2. The money is received for the soup
3. The numerical book is kept
O Door where the applicants enter
P The passage of the first applicants who bring recommendations for the purpose of receiving tickets at the counter No. 1
Q The maze passage of applicants who have received tickets from the door O, to money counter, No. 2
R The passage from the money counter to the soup stand, where it is measured out
S The passage from the soup stand to the street
T The door where the applicants depart with their soup



PLAN of the SOUP HOUSE.

T Hunter Sculp.

also excited a general disposition among the benevolent and humane to erect new soup houses in every part of the metropolis, and also in the villages in the neighbourhood: and it is not doubted when the whole of the proposed new institutions are sufficiently prepared to issue soup, that above 40,000 meals or pints will be delivered daily to the poor at half price.

A relief so salutary and extensive, and offered (in proportion to the number of persons who will be thus fed) at so very inconsiderable an expence, cannot be too highly estimated, since it is evident that thro' this medium the means are at length discovered of effectually assisting the poor in severe seasons when the necessaries of life are high, in a manner by which the benevolence of the opulent and humane embraces a wider field, and extends infinitely beyond what the most sanguine mind could have conceived to be possible; *since a single guinea subscribed actually affords a hearty meal to 504 persons!* and that too of food, which, from its nourishing quality, strength, and thickness, cannot be considered as an improper substitute for bread, the consumption of which must unquestionably be diminished wherever this aliment forms a part of the food of a labouring man's family.

Where this has already been the case, some of the individuals benefitted by the institution have acknowledged an actual saving of *3s. 6d.* to *5s.* a week, a sufficient sum in itself to provide for the unavoidable wants of the poor, arising from the advanced price of bread and other necessaries of life.

The advantages resulting from the *soup houses* in the metropolis being thus explained, it may be necessary to state that their success is alone to be attributed to the unwearied gratuitous attention of their conductors, who, in systematizing these designs and extending their benefits in a manner not only to feed, but also to improve the habits and in some degree the morals of so great a portion of the labouring people, have felt themselves amply rewarded and gratified by the thankfulness universally expressed for the boon.

ESTABLISHMENT FOR SUPPORTING A SOUP HOUSE.

When a *soup house* is in contemplation in any particular district of the metropolis, it has been the usual custom for a few of the most respectable inhabitants to invite (by means of *a short address, explanatory of the design*) a general meeting of all the reputable housekeepers, and others, without any regard to the parishes, on a certain day, when the business is explained.—A subscription opened.—A committee of management chosen from those whose benevolence induces them to offer their services; and a few general resolutions passed, vesting in this committee the sole power of management, and of calling general meetings as often as they shall judge expedient, for the purpose of reporting their proceedings, and receiving such further powers or recommendations as shall appear to be proper.

A treasurer and secretary are usually chosen at the general meetings. The whole proceedings are all regularly entered in a book provided for the purpose.

The number of annual subscribers to the different soup houses may average from 400 to 500 to each. Every subscriber of half-a-guinea, or upwards, receives six blank tickets, before the season commences, for the delivery of the soup, to be disposed of to such distressed families as are known or recommended as proper objects, after being properly filled up and signed. And where members of the society are not in a situation to know those who are deserving of assistance, they are requested to return their printed recommendations to the secretary, that the committee may have it in their power to dispose of them, in a manner calculated to render the relief as extensive as possible.

It has been usual to invest the committee of management with power to fill up vacancies, which is generally done by ballot.

Form of the Recommendation sent to Subscribers.

" I recommend living at No. in
" street, having in family, to receive quarts of good meat
" soup, on paying one penny per quart. London, 1 Jan. 1800.
" To the visitors, at the soup house, }
" in street }
" N. B. It is understood that not more, in any case, than four
" quarts, are to be allowed to any family, to be received
" daily. The usual rule is to allow one quart to each adult,
" and a pint to each child in the family."

This recommendation to be presented at the soup house, between the hours of eleven and one o'clock.

THE COMMITTEE OF MANAGEMENT.

The management of the soup establishment on a large scale cannot be conducted with that degree of accuracy which is necessary to insure success, or with ease and convenience to the individuals who pledge themselves to a due and efficient execution, if the committee consist of less than 48 members.*

At the commencement, a few are selected, pro tempore, as a building and repairing committee; and 12 members, who reside nearest the soup house, in the last formed establishments, have taken upon them the charge of purchasing the meat, and other ingredients, and are usually stiled *the provision committee.*

Their peculiar functions consist in making contracts at the cheapest rate, for ready money, and in attending the soup house *two* and *two* in rotation every evening at six o'clock, to superintend—the weighing of the meat received from the butcher, to see the same cut up, the

* This of course must depend on local circumstances, by which alone the number that is to compose the committee can be regulated.

bones cut *longitudinally*, and afterwards to apportion the proper quantities to each boiler, together with the other ingredients as hereafter explained, according to a scale applicable to each, which is hung up for inspection in the public kitchen.

When this duty is executed, the exact quantity of each ingredient is inserted in the visiting book, and signed by the two members who attend in rotation, *one evening in each week;* and on this account these 12 members are excused from what is called the morning duty, which is performed in rotation by three members of the remaining 36, who superintend the delivery of the soup to the applicants, who have received recommendations from the subscribers. One of the morning visitors receives these recommendations, and fills up a numerical ticket, in which is inserted the number of quarts of soup allotted to the individual or family generally, at the rate of a quart to adults, and a pint to each child, provided the whole does not exceed four quarts. This ticket is afterwards produced as often as applications are made for soup. A corresponding number is put on the recommendations which are afterwards filed in hundreds. Another of the morning visitors receives the money, at the rate of one penny per quart from each applicant, on producing the ticket shewing the quantity he or she is entitled to receive. Such bad halfpence as are produced are immediately returned, and only a diminished quantity of soup allowed in proportion to the good money which is received. The quantity being thus ascertained, a square pasteboard ticket thus, | 1 | | 2 | | 3 | | 4 | according to the number of quarts paid for, is delivered with the ticket, which is (of course) returned to the applicant, who moves forward to the apartment where the soup is delivered. This ticket is given to the housekeeper or cook, who immediately fills into the vessel brought for the purpose, the number of quarts, according to the figure on the ticket, and then the applicant proceeds home by another door.*

The third morning visitor fills up the number of quarts of soup delivered in a numerical printed book,† opposite to the number of the ticket which is repeated or called out by the cashier for the day. This ingenious contrivance not only checks every inaccuracy with respect to the money received, but enables the visitors at once to discover those who apply twice in one day with the same ticket.

As soon as the delivery of the soup for the day is completed, the visitors check the money, by the number of quarts of soup which appear from the numerical book to have been sold. The amount thereof, together with the quantity of soup delivered, are inserted in the visitor's book,‡ and signed by the three members in attendance, who afterwards seal up the money in a bag, inclosing therein a note of the amount, which is immediately conveyed to the secretary, who, after converting the copper into specie or bank notes, hands the same, weekly, to the treasurer. The morning visitors are generally detained about two hours or two hours and a half, and have their turn once every fortnight.

* See the annexed plan of the soup-house.
† See the form of the numerical book.
‡ See the form of the visitor's book.

Besides

Besides this duty, the provisional committee have occasional meetings to concert measures for the purchase of provisions, and to examine and audit accounts, with other business peculiar to the duty assigned them.

The committee of management meet periodically, generally once a fortnight, to receive the reports of the building and repairing committee, and the provision committee; to order the payment of bills and accounts, and to enter into such resolutions for the proper management of the institution, as may be found necessary.

Every transaction is regularly recorded in a minute book kept by the secretary, and the most rigid attention is paid to method and regularity in all the proceedings of the different committees, which are ultimately submitted to the consideration of general meetings of the whole subscribers.

BY-LAWS OF THE COMMITTEE.

For the purpose of insuring regularity, and a strict attention to the affairs of the society, the following by-laws, with some variations, have been established for the government of the committee at the soup-house in Spitalfields, and are suggested as proper to be adopted in all new *soup establishments*, subject to such alterations and amendments, and to such other rules and regulations as local circumstances may point out.

I. That the committee of management meet once a fortnight, subject, nevertheless, to the call of the secretary, on the requisition of six of its members.

II. That the committee do meet at six o'clock precisely, and be subject to a fine of 1s. in all instances where a member does not enter the room before the reading of the list of the members be concluded, unless the excuse he offers be deemed *a reasonable one* by a majority present.

III. That not less than thirteen members shall form a quorum.

IV. That it be the duty of the chairman to read the minutes, to keep order, and to put such questions as may come before the committee.

V. That if the chairman be not in the committee-room before the reading of the list of members be concluded, another chairman may be chosen from those who are present, that the business may not be delayed.

VI. That the election of new members be determined by ballot.--Not less than six negatives to exclude.

VII. That no member shall absent himself during the sitting of the committee, without permission from the chair.

VIII. That the order of the business in the committee, after reading over the list, and balloting for new members, be, *First*, to receive the report of the repairing committee; Second, The report of the provision committee; Third, The report of the committee appointed to examine the visitor's book; Fourth, To read the minutes of the last meeting: After which, new propositions to be taken into consideration.

IX. Two members of the provision committee, or substitutes procured from among the members of the committee, to attend at the soup house precisely at six o'clock in the evening, for the purpose of superintending the weighing of the ingredients for the soup, or be subject to a fine of 1s. for absence at the precise hour, and of 2s. 6d. for total absence.

X. Three members of the general committee shall attend in rotation at the soup house, or procure a substitute or substitutes from among the members of the committee, at a quarter before eleven o'clock, or be subject to a fine of 1s. for absence at the precise time; and in case of total absence, a fine of 5s. shall be paid. The regular attendance of the visitors for the delivery of the soup, being considered as indispensably necessary to the existence of the institution.

XI. That all monies received by the treasurer for fines, be appropriated to the use of the society, in defraying the expences attending its meetings, and other contingent charges.

XII. That these by-laws be printed, and sent to each individual who has taken upon him the duty assigned to the respective members forming the committee of management, that none may pretend ignorance; and that the utmost punctuality may be manifested: And that a list of the members, with the mornings and evenings of attendance, applicable to each in rotation for the season, be printed, and sent also to each individual composing the general committee of management: And that the evening and morning visitors do severally note in the visitor's book the exact time of their coming.

FORM of the visitors' book for evening and morning.

This book is printed, and bound in quarto, with forms according to the following specimen. It promotes accuracy in the greatest possible degree, and prevents those mistakes which must be unavoidable where no particular system is established.

FORM of the visitors' book for the evening.

SOUP HOUSE,——EVENING, of

PRESENT

	St.	lb.	St.	lb.
Weighed the meat left yesterday, and found -				
Delivered in this evening by butcher,				
Legs and shins -				
Clods, &c. - - -				
Meat put into boiler No. 1 -				
No. 2 -				
No. 3 -				
No. 4 -				
Meat left				

Ordered barley, pease, salt, pepper, and onions, as per directions.

N. B. This book is printed in the form now exhibited, which saves much trouble to the visitors.

FORM of the Visitors' Book in the Morning.

SOUP HOUSE.——MORNING, of

PRESENT {

Sold quarts of soup

Received - - - Silver

Copper

£. which was delivered

to

Tickets given for new recommendations, beginning with No.

and ending with No.

It is recommended to the visitors this evening to make

Boilers No.

Ordered in from the butcher St. lb. of meat.

N. B. This is also printed in the form now exhibited. The one follows the other, and both are bound in a quarto book.

FORM OF THE NUMERICAL BOOK.

It may consist of any Number of Pages. One or more generally occupied by each Day's Delivery, according to Number of Tickets in Circulation.

No.	Qts.	No.	Qts.	No.	Qts.	No.	Qts.	No.	Qts.	No.	Qts.	No.	Qts.	No.	Qts.
1		51		1		51		1		51		1		51	
2		52		2		52		2		52		2		52	
3		53		3		53		3		53		3		53	
4		54		4		54		4		54		4		54	
5		55		5		55		5		55		5		55	
6		56		6		56		6		56		6		56	
7		57		7		57		7		57		7		57	
8		58		8		58		8		58		8		58	
9		59		9		59		9		59		9		59	
10		60		10		60		10		60		10		60	
11		61		11		61		11		61		11		61	
12		62		12		62		12		62		12		62	
13		63		13		63		13		63		13		63	
14		64		14		64		14		64		14		64	
15		65		15		65		15		65		15		65	
16		66		16		66		16		66		16		66	
17		67		17		67		17		67		17		67	
18		68		18		68		18		68		18		68	
19		69		19		69		19		69		19		69	
20		70		20		70		20		70		20		70	
21		71		21		71		21		71		21		71	
22		72		22		72		22		72		22		72	
23		73		23		73		23		73		23		73	
24		74		24		74		24		74		24		74	
25		75		25		75		25		75		25		75	
26		76		26		76		26		76		26		76	
27		77		27		77		27		77		27		77	
28		78		28		78		28		78		28		78	
29		79		29		79		29		79		29		79	
30		80		30		80		30		80		30		80	
31		81		31		81		31		81		31		81	
32		82		32		82		32		82		32		82	
33		83		33		83		33		83		33		83	
34		84		34		84		34		84		34		84	
35		85		35		85		35		85		35		85	
36		86		36		86		36		86		36		86	
37		87		37		87		37		87		37		87	
38		88		38		88		38		88		38		88	
39		89		39		89		39		89		39		89	
40		90		40		90		40		90		40		90	
41		91		41		91		41		91		41		91	
42		92		42		92		42		92		42		92	
43		93		43		93		43		93		43		93	
44		94		44		94		44		94		44		94	
45		95		45		95		45		95		45		95	
46		96		46		96		46		96		46		96	
47		97		47		97		47		97		47		97	
48		98		48		98		48		98		48		98	
49		99		49		99		49		99		49		99	
50		00		50		00		50		00		50		00	

N. B. The first top Column is left Blank; in the Second, 100 is to be inserted with the Pen; in the Third, 200; in the Fourth, 300; and so on, according to the Number of Applicants who have received Tickets.

RESPECTING TICKETS.

It has already been explained that all tickets are given at the soup house by the daily visitors, in consequence of the recommendations of subscribers, which are produced by the applicants. When a house first opens for the season, there are new recommendations sent to subscribers to be filled up and signed; and of course new tickets are given to the persons who produce such recommendations. The first recommendation, for instance, which is produced to the visitor on the first day, has inserted upon it No. 1, and a corresponding or similar number is put on a ticket, printed on strong cartridge paper, and delivered to the applicant, which he or she produces as often as applications are made for soup during the season, or until the tickets are called in. The same rule is followed with other recommendations and tickets, which are numbered progressively, as the former are received and the latter delivered.

During the first week or ten days after a soup house opens, a considerable degree of attention and accuracy is required on the part of the visitor, to whom that department is assigned, to prevent chasms or double numbers; but the labour diminishes gradually as the poor are supplied, although scarce a day passes during the whole of the season without new applications being made and recommendations produced.

FORM OF THE TICKET.

No. | Quarts.

For

Recommended by

☞ This ticket not to be disposed of.

Bad halfpence will be refused.

N. B. Apply to the soup house every day (Sunday excepted) between the hours of eleven and one.

THE SOUP HOUSE.

The annexed ground plan of the soup house in Orchard-street, Westminster, which is generally allowed to be on a very complete plan, especially as the public kitchen was built from the foundation, will explain the conveniencies which are indispensably necessary to insure success in establishments of this nature. The

The accommodations for sheltering the poor, while they are at the same time prevented from crowding on one another, or from the possibility of an adult from greater bodily strength having a priority in turn over a child, in consequence of the maze or railings which enclose them, tend much to promote facility and regularity in the delivery of the soup, and will be found indispensably necessary in all large towns. This expedient was resorted to in London in consequence of the confusion which at first ensued, and which precluded children who were sent by their parents from having a regular turn, and in some instances deprived them of the benefit of the soup, when there was not a sufficiency for all the applicants. Under the present arrangement every one follows another, and receives the soup according to the time they enter the house, one after another. The first that enters passes through the maze up to the money counter, and receives the square ticket, | 1 | | 2 | | 3 | | 4 | already described, which being presented to a person who measures the soup, there is no necessity for uttering a word.

Besides the apartments exhibited and explained by references on the ground plan, each soup house has a committee room sufficient to accommodate 48 members, where the business of the society is transacted, and where their meetings are held. There are also two or three apartments for the housekeeper or cook, where she resides all the year round. A decent respectable woman is generally selected for this purpose.

APARATUS NECESSARY FOR A SOUP HOUSE.

For the purpose of giving facility and dispatch, and promoting accuracy and cleanliness, every soup establishment ought to have a complete aparatus, consisting of the articles hereafter enumerated:

1. A small cast-iron boiler, of 30 or 40 gallons, to be used as a digester, and also to heat water for the purpose of filling up the large boilers, and washing the kitchen, &c.
2. One, two, three, or more large cast-iron boilers, from 150 to 200 gallons, Winchester measure, according to the demand for soup. Large boilers are always to be preferred, as being more œconomical than small ones with respect to fuel; and they are also more convenient, as they admit of a smaller as well as a larger quantity being made.
3. Two or more tin coolers for receiving any soup which may be left, and preserving it from spoiling until it can be mixed with the new soup on the following day. These coolers are generally about four or five inches deep, three feet wide, and about five feet long.—They are placed in shelves or divisions of a wood frame, covered on the top, and open in front, which is generally placed in the back yard of the kitchen.
4. Two tin pails of three gallons each, to convey the soup from the boilers to the tin receiver, from which vessel it is measured out.

5. One

5. One tin receiver of six gallons, which is constantly kept nearly full during the delivery.
6. One Winchester quart tin pot, with a handle, used for measuring the soup.
7. One tin funnel, with a wide nozel, used to prevent waste in filling the different vessels brought by the applicants.
8. One soup stool lined with tin, and small iron ribs, with a hole, through which the spillings of soup pass into a tin vessel below.
9. One tin pail placed under the stool to receive the spillings of soup.
10. One stool, upon which is placed a square box to receive the Tickets sent by the visitors to denote the number of quarts each applicant is to receive.
11, One oblong tin box, with four divisions, for the tickets | 1 | | 2 | | 3 | | 4 | which is placed on the counter where the money is received in proper order for the convenience of immediate selection.
12. One tin measure for pease.
13. One tin measure for salt.
14. One tin skimmer.
15. One strong copper soup ladle.
16. One small ditto.
17. One iron spatula for stiring the soup; and two or three wooden ones.
18. One iron raker for taking out the bones.
19. One pair of steps to ascend to the boilers.
20. Two iron scrapers.
21. One iron coal raker.
22. Two wooden tubs.
23. One onion basket.
24. One pepper mill with a tin receiver.
25. Butchers' tools, consisting of a bone driver, a chopper, two cleavers, three knives, and one steel; also several meat hooks.
26. One pair of large scales and weights for weighing the meat.
27. One pair of small scales for pepper, &c.
28. A deal bin with divisions for pease, barley, &c.
29. A large cistern to hold water, with pipes to each boiler.—This, perhaps will not be necessary in country towns where good wells are accessible.
30. Scrubbing brushes, mops, brooms, &c.

FURNITURE NECESSARY FOR A SOUP HOUSE.

1 A long table and benches or forms for the committee room.
2. Two or three chairs.
3. A bath stove and fire irons.
4. Six candlesticks and snuffers.
5. Ink stands and other stationary.
6. A small desk for the visitors' room.
7. Three stools for ditto.

The

The expence of repairing and fitting up a Soup House on a large scale.

The ultimate expence of a soup house upon the plan exhibited in the plate, depends on a variety of circumstances. Where old commodious houses are to be obtained in situations where rents are low, the expence is generally moderate; but where a house is to be built from the foundation, including boilers, cistern, and other aparatus, it cannot be estimated at less than £. 500 or £. 600. But this is only an expence once for all; and it may fairly be asked, where is it possible to lay out money to a better purpose?

In Westminster the rent of the house (of which the ground plan is exhibited) exclusive of the rates, is £. 14 a year.

The repairs, improvements, and the kitchen (which was built from the foundation) cost about	300 0 0
And the boilers and other aparatus, about - - - -	65 0 0
	£. 365 0 0

But in many country towns where proper accommodations can be procured without the necessity of new erections or extensive repairs, a soup house may be fitted up perhaps for an expence not exceeding £. 100 or £. 150. In all instances it is of the greatest importance, that the applicants should be sheltered, and that order and regularity may be preserved while they are in waiting to receive the soup; without such convenience the establishment cannot be said to be complete. In the small towns, and villages, however, where all the applicants are personally known, the same attention to regularity may be dispensed with. Any private brew-house, or any building having a commodious wash-house attached to it, will answer the purpose; and under such circumstances the whole expence ought not to exceed £. 20 or £. 30; a sum too inconsiderable to operate as a discouragement. Copper cauldrons should be avoided if possible; but where this cannot be done, the greatest attention ought to be paid to cleanliness.

Ingredients necessary to make 100 *gallons of Good Meat Soup, Winchester measure, according to the scale adopted in Orchard-street, Westminster; with a specification of the expences of each article according to the present prices.*

			£.	s.	d.
Meat	112lb.	legs and shins of beef, 2d. - - -	0	18	8
	63lb.	Clods and stickings ditto, 3½d. - -	0	18	4½
	175lb.	average price 2½d. per lb. - - -	£. 1	17	0½
Split peas	18	- - - - - - - - - - 4d.	0	6	0
Barley	30	- - - - - - - - - - 3d.	0	7	6
Onions	18	- - - - - - - - - - 1¼d.	0	1	10½
Salt	8	- - - - - - - - - - 2¾d.	0	1	10
Pepper	10 oz.	- - - - - - - - 1¾d.	0	1	5½
Total	149lb. 10 oz.	of ingredients - - - - -	£. 2	15	8½
Coals, about 1¼ bushel - - - - - - - - - - - - -			0	1	6½
			£. 2	17	3

According

According to this calculation the net expence will amount to a fraction less than 1¾d per quart; but when to this is added the expence of house-rent and taxes, the wages of the housekeeper, and the labourers during the season, together with candles, stationary, printing, and other incidental and contingent expences, the whole will amount as near as possible to the rate of 2d per quart on the quantity of soup delivered to the applicants, for which they pay half price.

DIRECTIONS FOR MAKING THE SOUP.

The water in the cauldron must be in a boiling state st six o'clock in the evening, when the two visitors from the provision committee attend to weigh the meat and ingredients. After the meat is so weighed and adjusted, it is cut up, and the bones are split longitudinally, and broken into small pieces, and put into the boiler. Soon after this, and before the fat melts, the bloody and foul particles float up and are skimmed off. Then the boiler is covered close up, and continues boiling or simmering for twelve hours till six o'clock the next morning, when the labourers again return, and take out the whole of the bones, which are, by this time, totally divested of the meat, and apparently (though not actually) of the whole nutriment which they contained. As soon as the bones are removed, the pease and barley are put in, and a strong fire put to the boiler, which the labourers continue to stir frequently to prevent the vegetables from burning, always covering it at the intervals. At eight o'clock the pepper and salt are put in, and the onions at nine; and at eleven the delivery of the soup commences, previous to which the boilers are again filled up with water. At this period, the meat, which has then been seventeen hours in the boiler, is nearly dissolved, and only appears in particles or threads floating in the soup.

At several of the soup houses in London, a small quantity of the raspings of bread are used, for the purpose of giving the soup a rich, brown colour; but in others, this practice is discontinued, not being considered of much importance.

In the country, where cabbages, turnips, carrots, and other vegetables can be procured, they would tend much to sweeten the broth, and might be substituted instead of pease.

Potatoe Soup.

An excellent soup might also be made by using potatoes instead of the barley and pease, with a good proportion of onions, pepper, and salt; but no other vegetables. They ought not, however, to be put into the boiler until about an hour, or an hour and a half before the delivery commences, and should be previously parboiled and peeled.

It is believed in those parts of the country where potatoes are good and cheap, and barley and pease difficult to be procured, that this species of soup would be found very salutary and useful. It would, in some respects, be even preferable at the present crisis, as the potatoes eaten along with the rich palatable soup, rendered savory by the onions, pepper, and salt, would prove an excellent substitute for bread, and would tend, in a considerable degree, to reduce its consumption.

Potatoes and Cabbage.

In those parts of the country where the white drum cabbages are abundant and cheap, an excellent dish might be prepared upon a large scale, by mashing them up with potatoes both in a boiled state, with a part of the fat skimmed from the soup (for which purpose more shins or meat might be added) and a certain proportion of onions, pepper, and salt. This dish, while it feeds the poor in a cheap and nutritious manner, would be even prized at a rich man's table. In those parts of the country where it could be resorted to with convenience, and as an appendage to the soup, it would certainly tend in a very eminent degree to reduce the consumption of bread, for which it would prove an excellent substitute.

Where there are more boilers than one, it could be easily cooked; and it is not unlikely where cabbages and potatoes are cheap, that a meal could be afforded to the poor at somewhat less than one halfpenny for each member of a family, taking the adults and children on an average.

Certain it is, that both in potatoe soup, and in potatoes and cabbage, there will be found considerable resource in times of scarcity, with this advantage, that when the labouring people are taught through this medium how good and palatable it is, they will resort to the same mode of dressing these vegetables in their own houses, and thereby acquire better and more frugal habits.

The art of communicating relief to the poor, in times of scarcity, is only beginning to be understood. The cheapest mode that can be adopted, always, if judiciously applied, is of the greatest benefit to the poor; since, by relieving them effectually or materially at a small expence, the aid is not only rendered general and extensive, but through this medium the food they receive is but a part of the benefit:—they are taught, from a knowledge of the nature and quality of this food, and the price at which it can be prepared, to feed themselves in a more frugal manner.

Nothing can be more repugnant to the interest of the labouring people, and to the country at large, especially in times like the present, than that mistaken benevolence which induces well-intentioned and well-disposed individuals to distribute bread in times of scarcity, or indeed any other expensive article of food. There cannot even be a greater act of inhumanity to the poor themselves, since, whenever an article which is scarce and dear, is easily obtained, the consumption must be increased, the scarcity will be augmented, and the price will become higher, and the burden, of course, heavier upon the poor.

As a further means of reducing the price of bread, potatoes might be prudently purchased by soup societies, in moderate quantities, at a time so as not to raise the market, and afterwards sold out to deserving families, in small quantities, at the wholesale price, or a trifle under it.

Wherever soup is given, potatoes are a very desirable acquisition, especially where there are families of children. They may be mixed with the soup, and thereby afford a comfortable and cheap meal, without any bread at all.

On

On all occasions where the labouring people are at any time indebted to the benevolence of the more opulent part of the community, it would be of infinite use in promoting their comfort, and in sheltering them from distress, if the boon thus given could be made subservient to purposes of œconomy and good management.

With this view copies of the following receipts were, by the direction of the visiting members of the different soup establishments, delivered at the close of the last session to all those who had enjoyed the benefits of the charity.

1.—*Barley Broth.*

Take four quarts of water, four pounds of meat (part beef and part mutton are best) with bones; four ounces of barley, and so in proportion for a larger or smaller quantity. Stew the whole together for two hours, then put in the pot-herbs and greens according to the season (avoiding mint and sweet herbs, which will spoil the soup.) There may be more or less of carrots, turnips, cabbages, or pease, according to the season; but onions or leeks in the season, should never be omitted, as they give the broth an excellent flavour. This broth is often made with no other vegetables than a few onions cut in pieces along with the barley; but in general such other vegetables as the season affords are added, in particular parsley, which ought never to be omitted when it can be procured. The cheap pieces of meat generally make the best broth, and it varies all the year round according to the vegetables that each season affords, which gives it a preference to most other soups; besides, it is excellent and nutritious, and very wholesome and beneficial where there are children. It is not necessary to boil the meat too much, especially if the broth is enriched with a few bones. It may be eaten afterwards with vegetables and potatoes, or bread.

2.—*Potatoe Soup.*

Stew about five pounds of the coarsest parts of beef or mutton, or a part of both, which is preferable with some bones, in ten quarts of water, till rather better than half done, then put in about twenty-four pounds of potatoes after being parboiled and skinned, with some onions, pepper, and salt. Stir it frequently, until the potatoes are sufficiently boiled. A marrow-bone adds much to the richness of this kind of soup; and it may be made also with a bullock's head. The meat and soup, when seasoned as above mentioned, and eaten along with the potatoes which remain whole, proves a most comfortable and cheap meal for a large family. Legs and shins, and clods and stickings of beef, answer best for this kind of soup, and a mess such as is now described will dine ten or twelve persons very comfortably at about 2d. or 2½d. at most. Where, therefore, the family consists of a smaller number of persons, the quantity of meat and other ingredients must be less in proportion. It is, moreover, a dish which grown people and children

children become extremely fond of when a little used to it, and after they fall into the right method of making it.

3.—*Cabbage Soup.*

When a family has occasion to corn a piece of beef, instead of throwing away the liquor in which it has been boiled, let it be mixed with white cabbage, without being cut small, and boiled together for a certain time with the meat till the cabbage is tender. It is a most excellent dish, and may be made without the least difficulty in any family, and it makes the meat go twice as far, especially where there are children.

4.—*Potatoes and Cabbage.*

Potatoes, boiled with one-third or one-fourth part of white cabbage, and one or more onions, and mashed up with a very small quantity of clean fat or butter, and pepper and salt, is an excellent dish, extremely cheap, palatable, and nourishing, and very wholesome food for children.

This dish is to be found at the tables of many persons of fortune, on account of its being so excellent, and yet it is happily accessible to every poor person in the country, on account of its extreme cheapness. It ought never to be lost sight of, when the large drum cabbages are in season.

By trying these receipts in various ways, the best and cheapest mode will soon be discovered, and a great deal of bread will be saved in these dear times.

The following receipt for Soup has been adopted with success in the city of Chester, at the prices under-mentioned :

For boiler No. 1, measuring 120 gallons—will produce 96 gallons of Soup.

				£.	s.	d.
Meat,	144lb.	at	3½d.	2	2	0
Barley,	30lb.	at	3d.	0	7	6
Pease,	2 pecks,	at	18s.	0	9	0
Onions,	20lbs.	at	1½d.	0	2	6
Salt,	10lbs.	at	3d.	0	2	6
Pepper,	12oz.	at	2d.	0	2	0
		For 96 gallons,		£. 3	5	6

For boiler No. 2, measuring 186 gallons—will produce 150 gallons of Soup.

Meat,	225lb.	at	3½d.	3	6	7½
Barley,	45lb.	at	3d.	0	11	7
Pease,	3 pecks,	at	18s.	0	13	6
Onions,	30lb.	at	1½d.	0	3	9
Salt,	16lb.	at	3d.	0	4	0
Pepper,	18oz.	at	2d.	0	3	0
		To make 150 gallons,		£. 5	2	5½

Printed by J. Fletcher, Foregate-street, Chester.